

Champagne Philipponnat

Royale Réserve Brut Rosé



First press juice of mainly Grand and Premier Cru grapes from the heart of the Champagne wine-growing area. Reserve wines (25 to 30% of the blend) are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and some of the wines aged in casks to allow the aromas to develop complexity. Still red wine made from pinot noir from Mareuil-sur-Ay and Riceys is obtained by maceration and 7 to 8% is added to obtain a delicately colored rosé with a very definite fruity taste.

Grape varieties : 75% Pinot Noir, 20% Chardonnay, and 5% Pinot Meunier

Altitude : 170m ASL

Exposure : South

Soil : Chalk

Dosage at disgorgement : 9 g/l

Alcohol : 12%

Tasting notes :

Salmon pink in color with coppery glints. Notes of cherry, wild strawberry, citrus, and grapefruit peel. Full and ample on the palate, with good tension that brings out the fruit. Pair with smoked fish and ham, bacon, veal, and lamb.

Press Notes

The Wine Advocate

NV 91 points

Wine Spectator

NV 93 points

James Suckling

NV 92 points

AG Vinous

NV 90 points

Wine & Spirits

NV 92 points

